Installation, Operating and Servicing Instructions

Opus 700 Electric Filtration Fryers OE7105/F, OE7108/F, OE7113/F

Please make a note of your product details for future use:

Date Purchased:_____

Model Number:_____

Serial Number:_____

Dealer:_____

_____

OPUS 700

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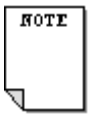
IMPORTANT INFORMATION

Read these instructions carefully before using this product, paying particular attention to all sections that carry warning symbols, caution symbols and notices. Ensure that these are understood at all times.

WARNING!
This symbol is used whenever there is a risk of personal injury.

CAUTION!
This symbol is used whenever there is a risk of damaging your Lincat product.



NOTE:
This symbol is used to provide additional information, hints and tips.

KEEP THIS MANUAL FOR FUTURE REFERENCE

WARNINGS AND PRECAUTIONS

This appliance must be installed, commissioned and serviced by a qualified person in accordance with national and local regulations in force in the country of installation.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified person.

Ensure that the plug/socket is accessible at all times.

Strip plastic coating and clean the appliance before use.

During operation parts may become hot - avoid accidental contact.

Disconnect this appliance before servicing, maintenance or cleaning.

Never attempt to move this appliance when full of hot oil.

TECHNICAL DATA

	OE7105/F	**OE7108/F**	**OE7113/F**
Height (mm)	1050-1100 (900-950 to hob)		
Width (mm)	400	600	
Depth (mm)	760		
Weight (Kg)	89.2	102.0	108.0
Oil capacity to Min. (litres)	2 x 8	35	2 x 16
Maximum load (kg)	2 x 1.0	2 x 1.5	2 x 1.5
Power rating (kW)	2 x 7.0	22.0	2 x 12.0
Electrical supply 1N~+E One supply cable 230V 50-60Hz Current rating (A)	60.8	N/A	N/A
Electrical supply 1N~+E Two supply cables 230V 50-60Hz Current rating (A)	N/A	2 x 47.8	2 x 52.2
Electrical supply 3N~+E One supply cable 400V 50-60Hz Current rating (A)	L1 20.3 L2 20.3 L3 20.3	L1 31.8 L2 31.8 L3 31.8	L1 34.8 L2 34.8 L3 34.8
Electrical supply 3N~+E Two supply cables 400V 50-60Hz Current rating (A)	N/A	2 x L1 15.9 2 x L2 15.9 2 x L3 15.9	2 x L1 17.4 2 x L2 17.4 2 x L3 17.4

CHECK LIST OF ENCLOSURES

Warranty card
Instructions manual
Wire baskets x 2
Lifting hook
Batter plate(s)
Drain tube
Drain bucket
Filter bag and frame
Filter bag cover
Filter pad holder
Filter pads x 6

INSTALLATION AND COMMISSIONING

This appliance must be earthed.

An equipotential bonding terminal is provided to allow cross bonding with other equipment.

If replacing the plug connect the terminals as follows:

Green and Yellow wire	Earth	E
Blue wire	Neutral	N
Brown wire	Live	L

Means of isolation with at least 3mm contact separation in all poles must be incorporated into the fixed wiring of this appliance.

The fixed wiring insulation must be protected by insulated sleeving having a temperature rating of at least 60 Deg C.

Supply cords shall be oil resistant, sheathed flexible cable not lighter than ordinary polychloroprene or equivalent elastomer sheathed cord (code 60245 IEC 57)

Do not install adjacent to any appliance that has an exposed flame.

Site beneath an extraction canopy.

If this appliance is fitted with castors, use caution at all times when manipulating or moving, and lock castors when appliance is in position.

Install this appliance on a level surface ensuring all vents are unobstructed. Any partitions, walls or furniture must be of non-combustible material. Minimum distances A 100mm B 1000mm – see Fig 1.

Do not operate without oil in the tank.

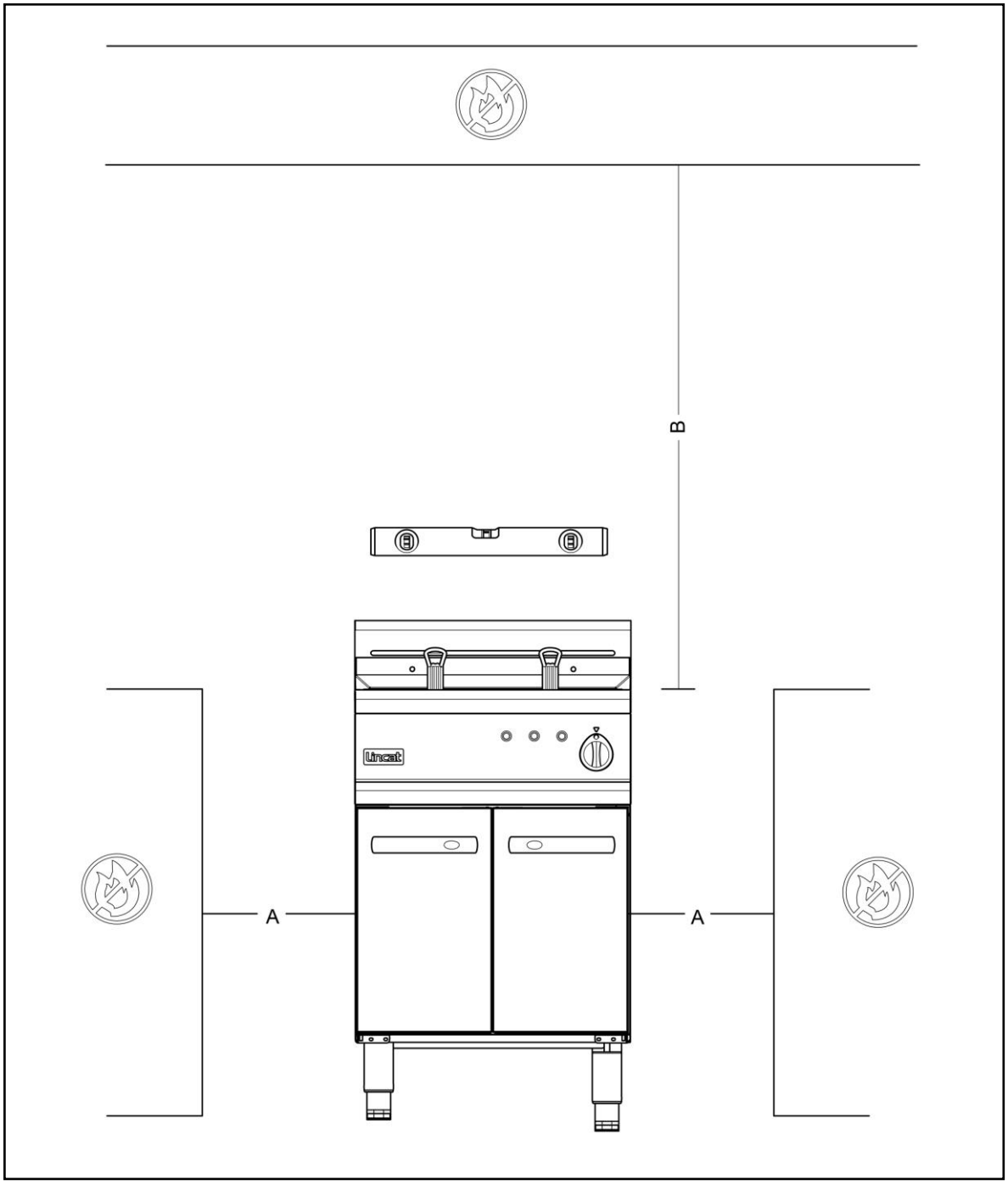


Fig 1

Fitting the Stabilising Kit (Fig 2)

The stabilising kit must be fitted to prevent accidental toppling of the appliance and to ensure a safe working environment.

Fit the adjustable stabiliser centrally to the underside of the front cross member of the appliance (A) using the M5 x 16 hex screws and shake proof washers provided. Ensure the tongue of the bracket is facing rearward and adjusted to sit just off the floor(C).

Position the appliance in the intended place. Place the floor plate (D) on the floor so that it fits over the tongue of the stabiliser.

Mark locating hole positions of the floor plate. Drill out holes and fit supplied rawlplugs.

Screw the floor plate in position using 12g screws.

Adjust height position (B) of stabiliser tongue if necessary.

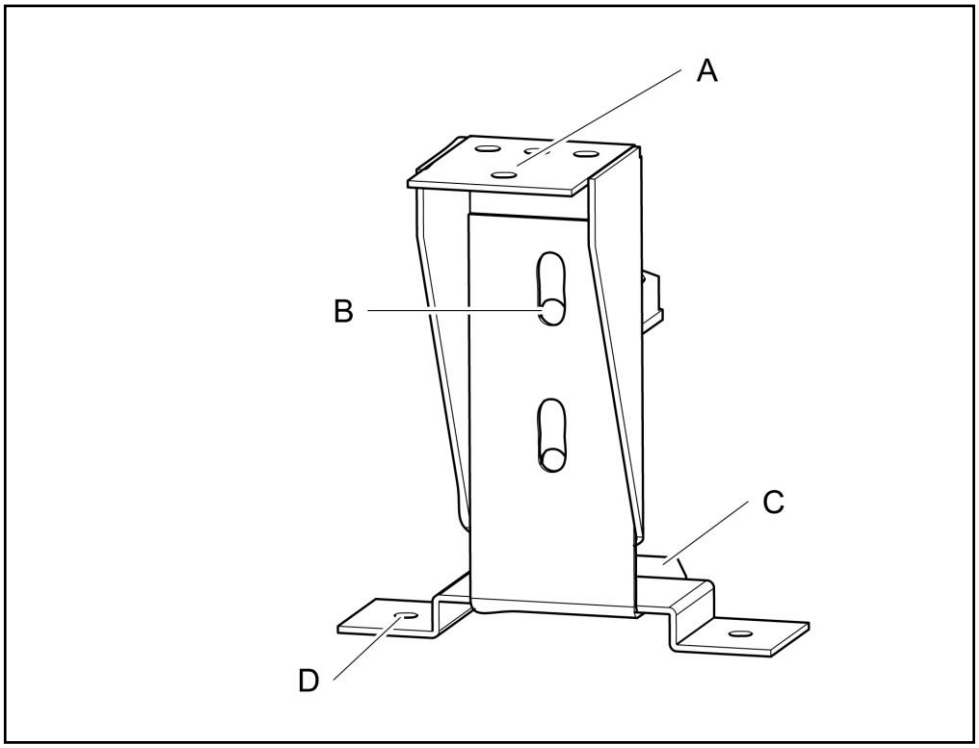


Fig 2

Electrical supply and connection

Remove the rear panel to gain access to connections.

If connecting OE7108/F or OE7113/F appliances to two mains supplies, remove link wires between terminal blocks.

The appliance is fitted with a safety cutout switch on the element mounting that disconnects the supply to the element when it is raised in the cleaning position.

Component identification

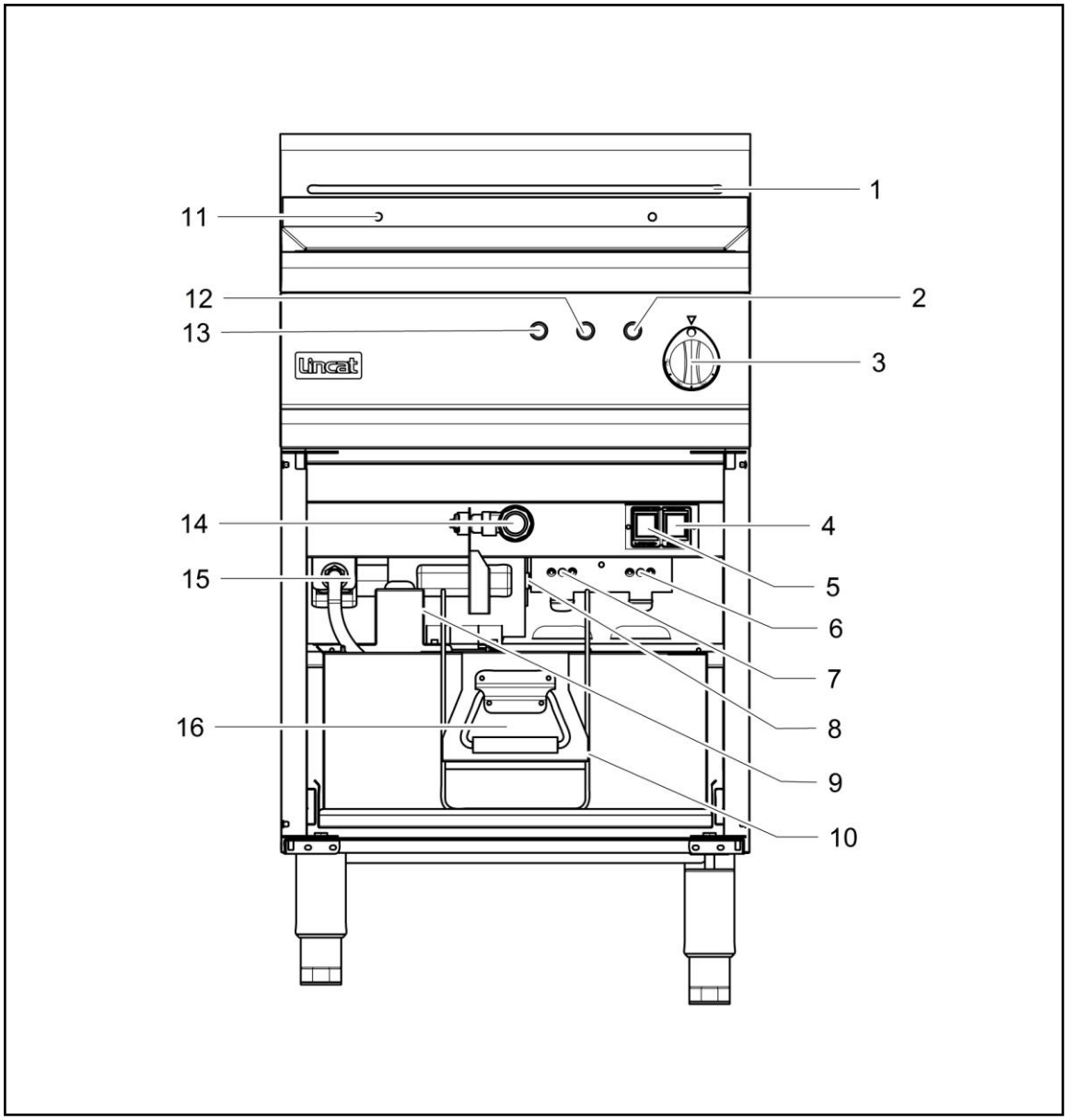


Fig 3 OE7108/F

1. Basket support 2. RH element neon 3. Thermostat control 4. Operating mode 5. Pump on 6. RH safety reset 7. LH safety reset 8. Pump reset 9. Filter bag cover 10. Element lifting rod 11. Knurled knob 12. Power on 13. LH element neon 14. Drain valve 15. Filter pad connection 16. Oil bucket

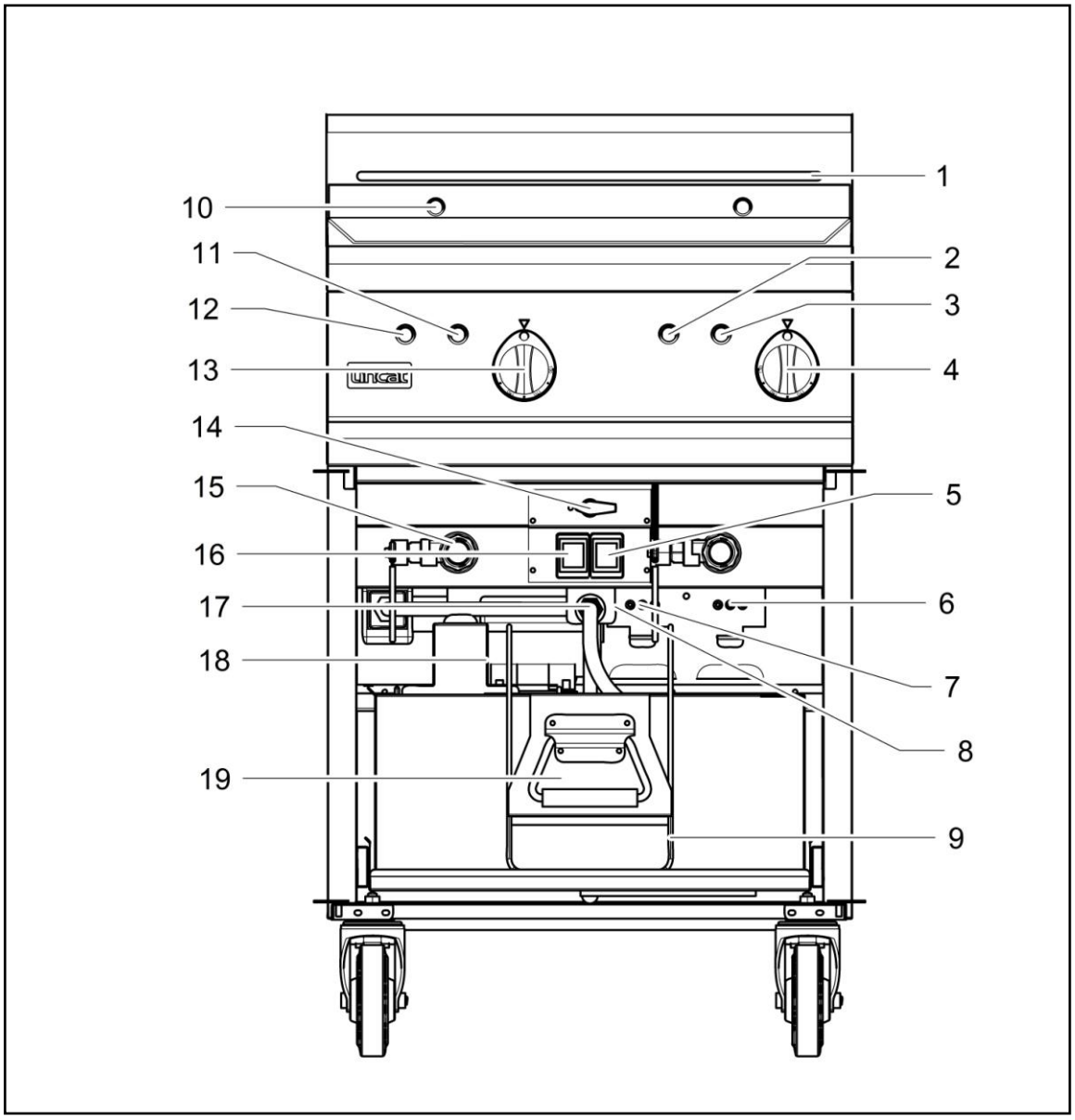


Fig 4 OE7113/F

1. Basket support 2. RH power neon 3. RH element neon 4. RH thermostat control 5. Operating mode 6. RH safety reset 7. LH safety reset 8. Pump reset 9. Element lifting rod 10. Knurled knob 11. LH power neon 12. LH element neon 13. LH thermostat control 14. Tank selector 15. Drain valve 16. Pump on 17. Filter pad connection 18. Filter bag cover 19. Oil bucket

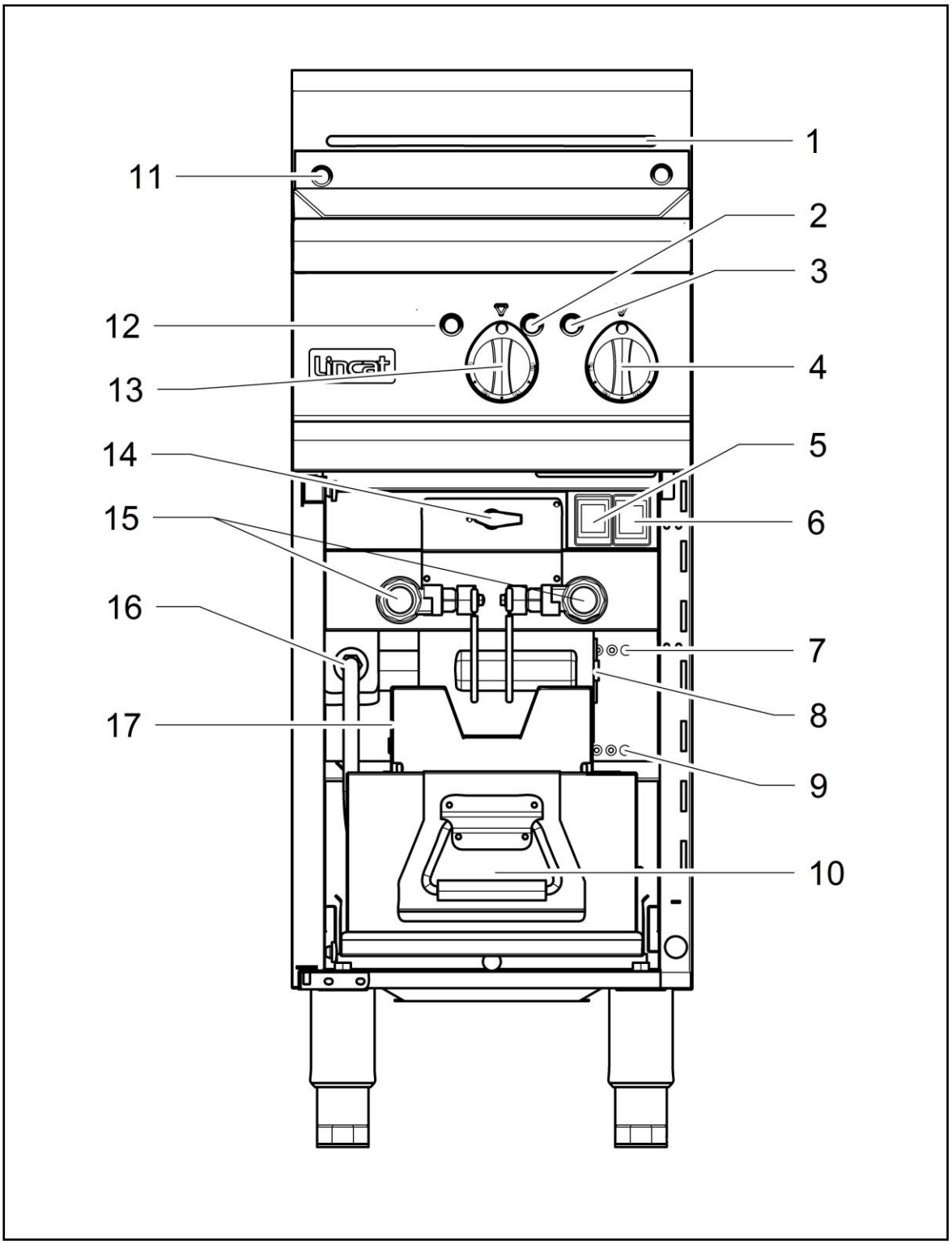


Fig 5 OE7105/F

1. Basket support 2. LH element neon 3. RH element neon 4. RH thermostat control 5. Pump on 6. Operating mode 7. LH safety reset 8. Pump reset 9. RH safety reset 10. Oil bucket 11. Knurled knob 12. Power on neon 13. LH thermostat control 14. Tank selector 15. Drain valves 16. Filter pad connector 17. Filter bag cover

Commissioning

Ensure that the drain taps are closed, remove the filter pad holder from the oil drain tank and clean the tanks thoroughly with a warm, mild detergent solution.

Rinse the tanks, tap and drain pipe and dry thoroughly.

Run a small quantity of oil across the bottom of the tanks. Attach the drain elbow and open the drain tap to drain through. Close the drain tap.

Ensure a carbon filter pad is securely fitted in the filter pad holder. Place the filter pad holder in the drain tank.

Check that the filter pad holder flexible hose is securely fitted to the pump suction quick coupling.

Fill the tank with oil between the minimum and maximum levels (see Technical Data for capacities).

With the control knob in the 'Off' position and the Operating mode switch in fryer mode, switch on at the isolator – the green neon will illuminate.

Turn the control knob to the required temperature – the corresponding amber neon will illuminate.

The amber neon will extinguish when temperature is reached, and continue to operate as the element cycles.

Operationally check the appliance by setting the thermostat to 190^{o}C and checking the temperature of the oil at the geometric centre of the tank 25mm below the surface. The temperature should be within +/- 5^{o}C of the set temperature.

Filter mode (pumping system)

Hot oil – Wear protective clothing, gloves and safety glasses. On twin tank appliances, filter one tank at a time.

Set the control knob to the 'Off' position and the Operating mode switch to filter mode – the green neon will extinguish.

Ensure the filter pad holder tube is connected to the quick release coupling.

Open the drain valve and drain the oil. Close the drain valve.

Press the 'Pump on' momentum switch and hold for 5 seconds, the pump should start and hot oil will start to be pumped back into the fryer tank.

The pump will run until all the oil has returned to the tank, and then automatically switch off.

*Note: The pump can be turned off at any time by switching the Operating mode switch to fryer mode.

Repeat procedure if necessary for the second tank on twin tank appliances.

Switch the Operating mode switch to fryer mode – the green neon will light.

Ensure that the end user understands how to operate, shutdown and clean the appliance, and is aware of the position of the isolating switch.

OPERATING INSTRUCTIONS

Only qualified or trained personnel should use this appliance.

General advice

Always drain product before frying. Ensure water is never introduced into the oil as this will cause splashing and possible overflow from the tank.

Do not operate with the dust cover in place.

Do not leave the appliance unattended whilst operating.

Keep the oil level maintained between the minimum and maximum markers.

For maximum efficiency, do not overload the baskets with product as it will result in reduced recovery times, uneven cooking and increase the risk of surge boiling.

Oil should be filtered regularly. Old oil has a reduced flashpoint and is more prone to surge boiling.

Operation

Remove the dust cover and locate it behind the wire basket support at the rear of the tanks.

Check that the drain taps are closed and locked.

Fill the tank with oil between the minimum and maximum markers on the rear tank wall.

Set the Operating mode switch to fryer mode and turn on the power supply at the isolating switch – the green neon indicates power to the appliance.

Turn the control knob to the required setting, the amber neon illuminates to indicate operation of the elements.

When the amber neon extinguishes, temperature is reached and cooking may begin. The amber neon will cycle as the element operates to maintain oil temperature.

Safety thermostat

Should the appliance fail to operate, the safety thermostat may need resetting. This is a red button in the cabinet (see Figs 3-5 for location). Allow the appliance to cool and press the button to reset. Should the appliance still fail to operate, consult a qualified engineer.

Filtering

Hot oil – Wear protective clothing, gloves and safety glasses. On twin tank appliances, filter one tank at a time. Never operate the pump without the carbon filter pad fitted in the holder. Use the correct filter pad – Lincat Part No. OA7937 (30 pack).

Set the control knob to the 'Off' position.

Set the Operating mode switch to filter mode. Fully pull out the oil tank using the handle.

Check the filter bag is positioned correctly in the four locating holes within the drain tank.

Fit the supplied drain tube, ensuring it is pointing down into the filter bag. Fit the supplied splashguard over the filter bag.

Open the drain valve and drain the hot oil. Fully close the drain valve. See Fig 6 for drain valve operation.

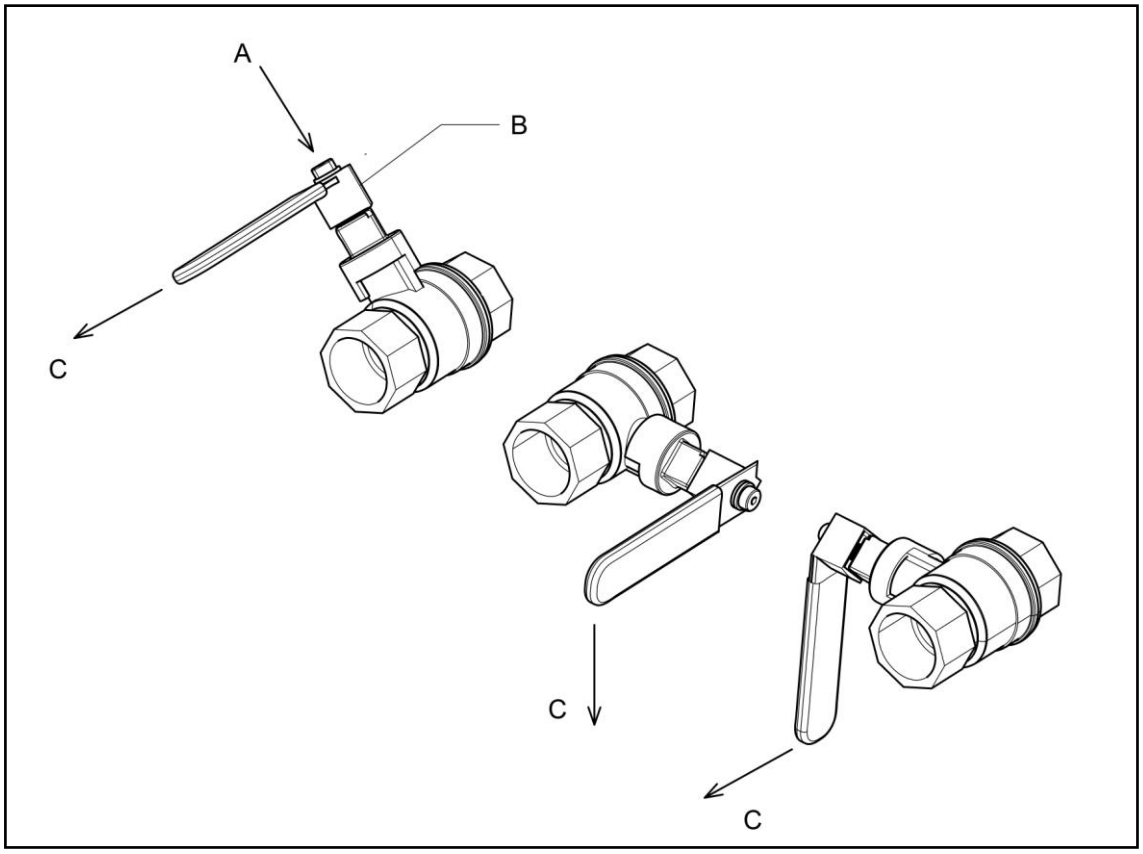


Fig 6

In the normal position, the lever is free moving to prevent accidental opening of the valve. Ensure that the handle and drive are never held engaged by any means to always maintain this safety feature. To operate the valve, depress the handle A to engage onto the square drive B and turn to open or close C. Fig 6 shows the various valve positions across the full range of appliances.

For OE7105/F and OE7113/F models, use the tank selector (Fig 7) to return oil to the correct tank.

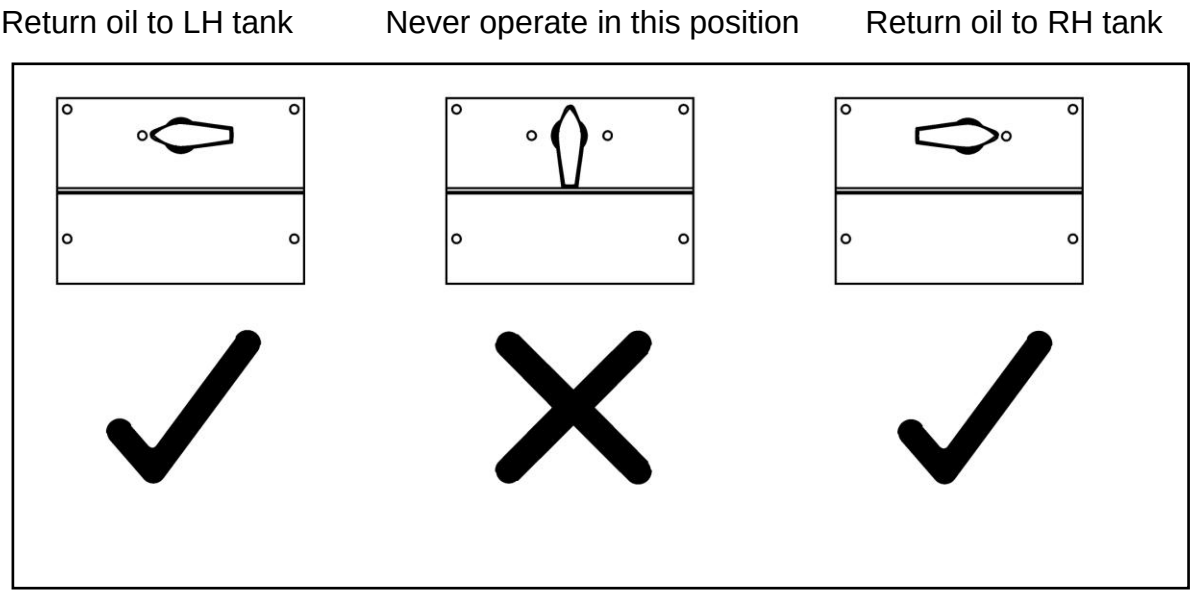


Fig 7

Press and hold the pump switch for 5 seconds until the pumping starts – the pumping will stop automatically when completed.

Remove the splashguard, drain tube, filter bag, batter plate and baskets. These may all be cleaned in a dishwasher if desired.

Return the Operating mode switch to fryer mode and push the drain tank back in.

CLEANING

Do not use a water jet or steam cleaner, and do not immerse this appliance.

Draining the oil

Allow the oil to cool to at least 55^{o}C.

Screw the drain elbow onto the drain valve and place a suitable container under the outlet of the elbow. Open the drain valve (Fig 6).

Once drained, close the tap to the free moving position and unscrew the elbow.

Cleaning

Food debris can be a health risk – ensure the tanks are cleaned thoroughly after use.

N.B. The elements can be raised from the tanks to allow easy access for cleaning. As the elements are raised to the parking position, a safety switch disconnects the power supply. The power is reconnected when they are returned to the operating position. This is an additional safeguard – the appliance **must** be isolated from the supply whilst cleaning.

Lift off the wire basket support, undo the knurled knobs and remove the element cover (Fig 8).

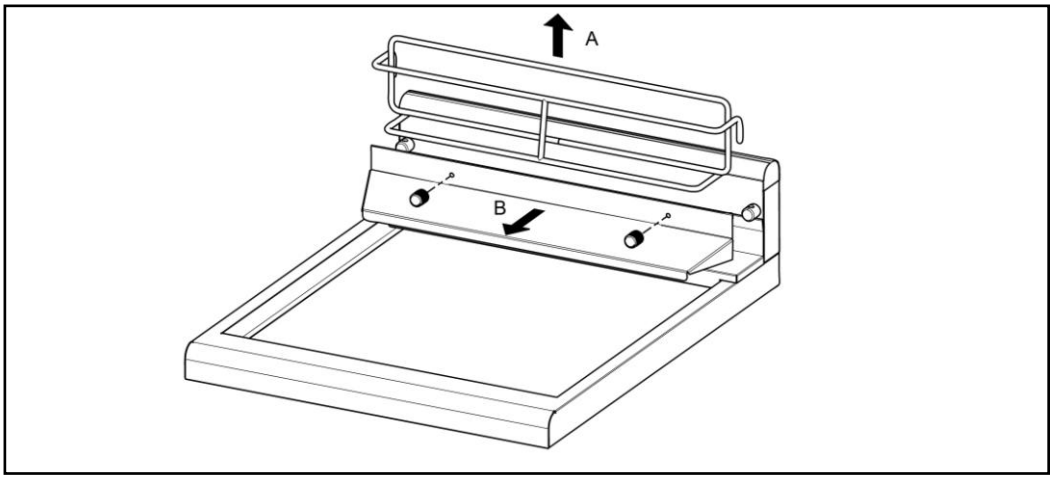


Fig 8

Using the lifting hook, raise elements out of tank by lifting upwards until they latch in the parked position (Fig 9).

Remove any debris from the bottom of the tank and wash the tanks, hobtop, basket support and cover plate with warm water and mild detergent. Do not use abrasive materials.

Remove and wash the drain elbow.

Clean the taps thoroughly using a suitable brush.

Rinse out the tank and drain taps. Dry thoroughly and flush with a small quantity of cooking oil to remove traces of water.

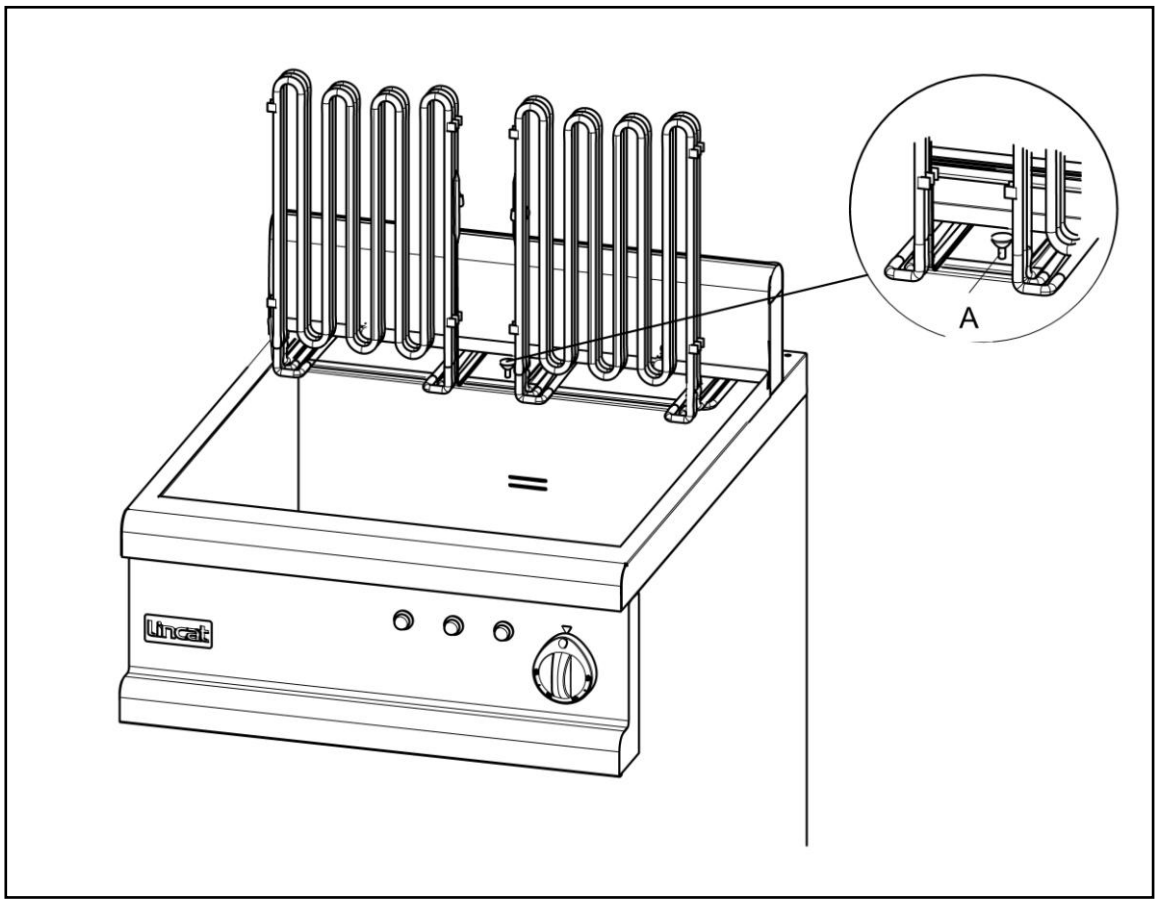


Fig 9

Close the drain taps into the safe position.

Release the filter pad holder from the quick release coupling and remove the drain tank from the fryer.

Remove the filter pad from the holder and discard. Clean all items through the dishwasher.

To lower the elements again, first lift slightly and then depress the latch button located in the hobtop (Fig 9 A).

Replace the element cover and basket support.

If the tanks are not to be refilled directly, protect them with a thin layer of cooking oil.

Baskets

The basket may be cleaned in a dishwasher.

SERVICING, MAINTENANCE AND COMPONENT REPLACEMENT

All servicing, maintenance and component replacement on this appliance should be carried out by one of our recommended service engineers.

Routine service

Carry out a general check of the installation, paying particular attention to the following:

Correct rating of supply cable.

Installation of isolation switch.

Operation of all components.

Particular operation of safety thermostats.

Correct operation of element cutout switch.

Check the pump operation, the quick release coupling and plug connection and flexible hose condition, and that there is no evidence of leaks on the filtration circuit.

Component replacement

Control thermostat

Drain the tank, remove the small gland assembly nut, unclip and withdraw the thermostat phial.

Remove the control knob. Undo the control panel retaining screws and slide the panel downwards to remove it.

Remove the screws retaining the thermostat to the control panel and fit the new thermostat.

Reassemble in the reverse order.

Safety thermostat

Remove the basket support and element cover (Fig 8). Remove the rear cover from the appliance.

Consult Fig 10.

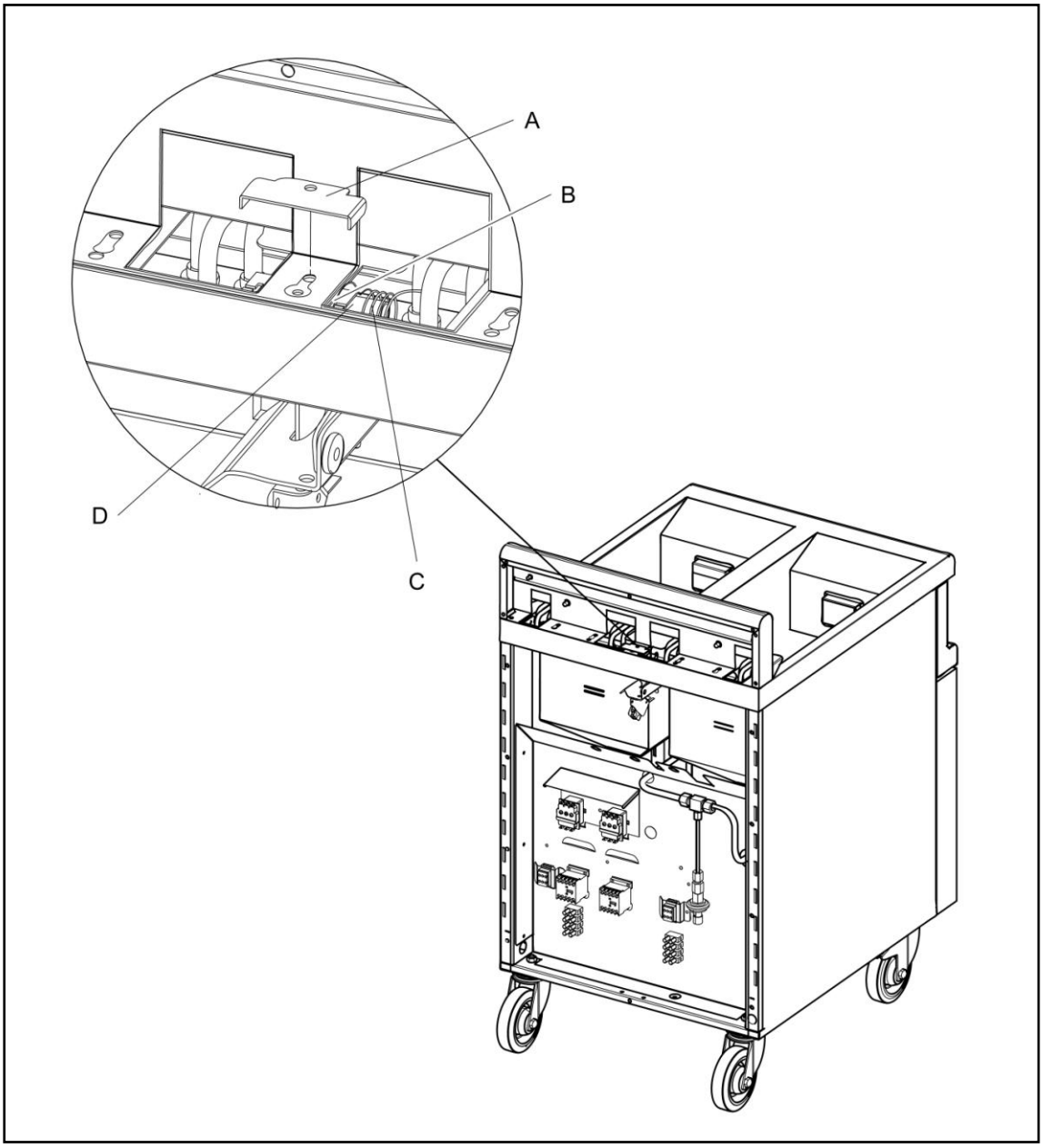


Fig 10

Remove the capillary cover bracket (A).

Unscrew the thermostat from the back panel. Raise the elements and unclip the thermocouple phial and the capillary from the element legs.

Unhook the capillary (C) from the cut out in the hobtop (B), noting whether the coil is wound LH or RH around the support tube (D).
Fit the new thermostat and reassemble in the reverse order, ensuring that a 4 – turn coil diameter of 15-20mm is wound in the same direction as the one previously removed from the support tube.

Contactor

Remove the rear cover and unclip the contactor.

Connect the cables to the new contactor.

Clip in the new contactor and refit the rear cover.

Safety cut out

Remove the rear cover.

Locate the safety cutout assembly at the top adjacent to the element terminals and remove the screws holding the cutout to the bracket.

Connect cables to new cutout, screw on new cutout and replace rear cover.

Check cutout operates correctly.

Element

Remove the wire basket support and element cover.

Remove the rear cover.

Remove the flue panel to access the element connections and fixing nuts.

Fit the new element and reassemble in the reverse order, use a silicone seal to block the keyhole slot in the element swivel plate.

Pump/Motor unit

Remove the rear panel, doors and LH side panel.

Undo the control panel and support.

Disconnect the pump inlet and outlet pipes.

Remove the cable connections.

Undo the 4 motor mounting bolts and remove the pump/motor unit.

Reassemble in reverse order.

Pressure switch

Remove the rear panel.

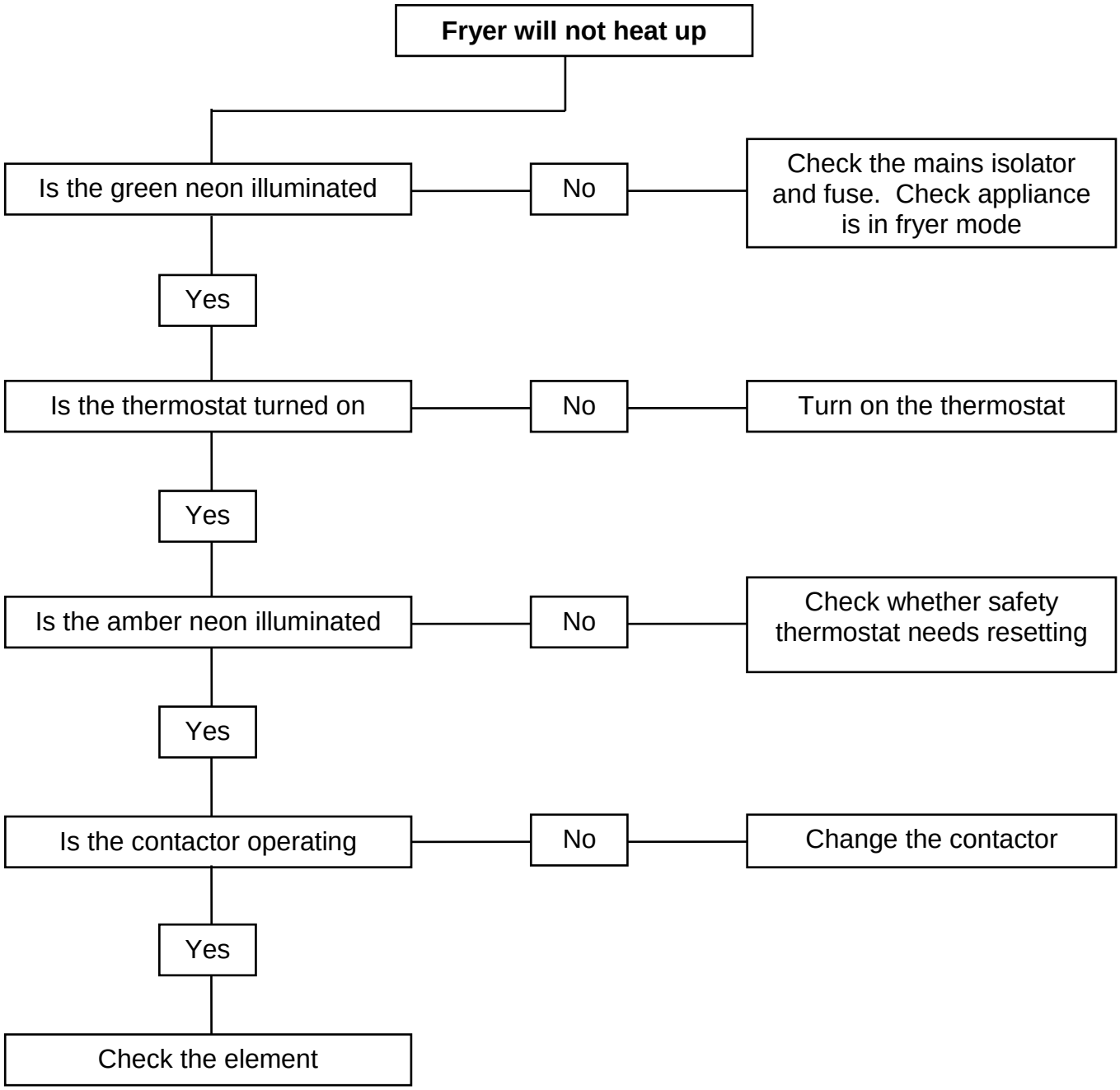
Disconnect the sensing line pipe from the pressure switch.

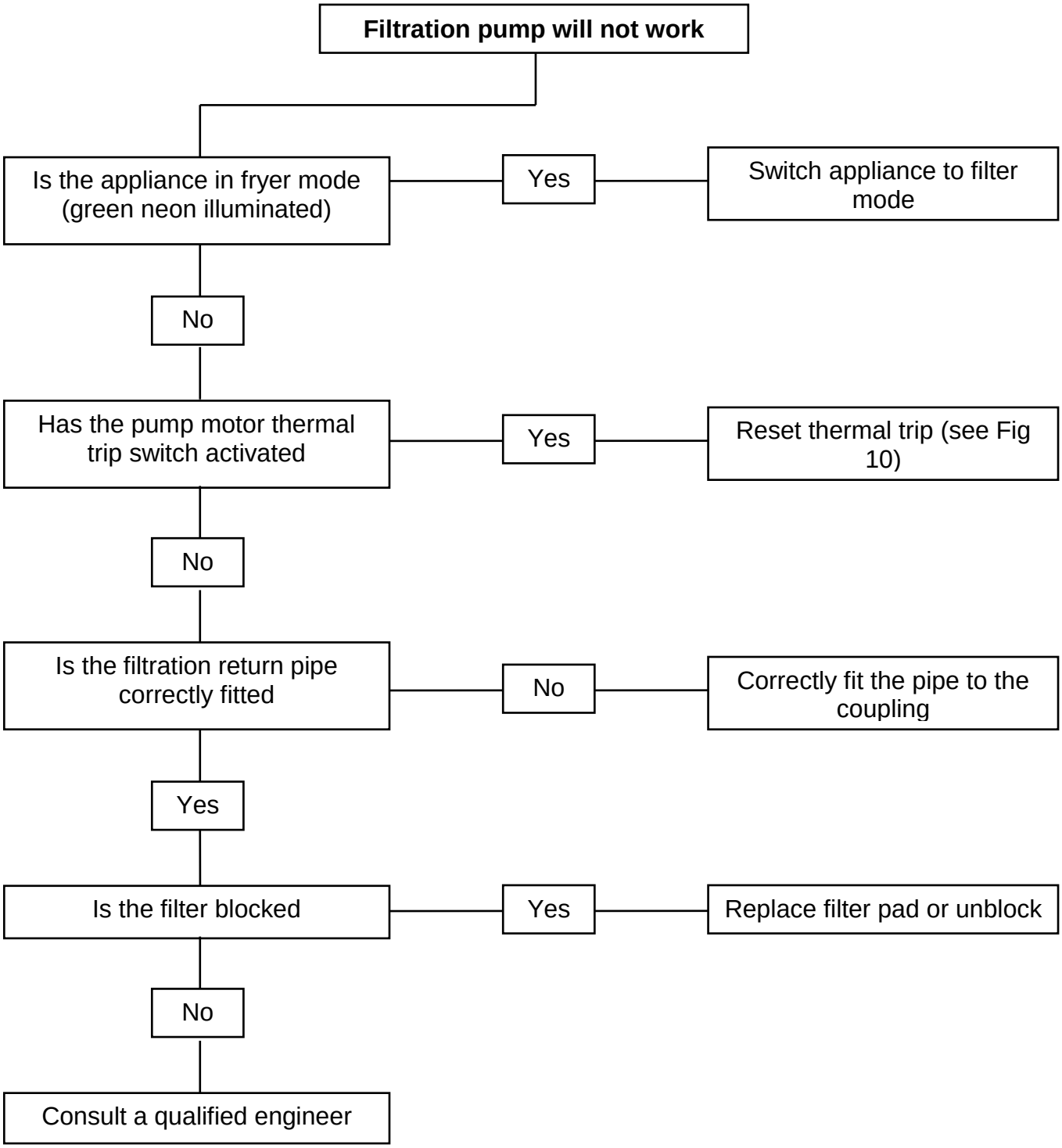
Remove the electrical connections.

Remove the pressure switch.

Reassemble in reverse order.

FAULT FINDING




Filtration pump will not work
Is the appliance in fryer mode (green neon illuminated)
Yes
Switch appliance to filter mode
No
Has the pump motor thermal trip switch activated
Yes
Reset thermal trip (see Fig 10)
No
Is the filtration return pipe correctly fitted
No
Correctly fit the pipe to the coupling
Yes
Is the filter blocked
Yes
Replace filter pad or unblock
No
Consult a qualified engineer

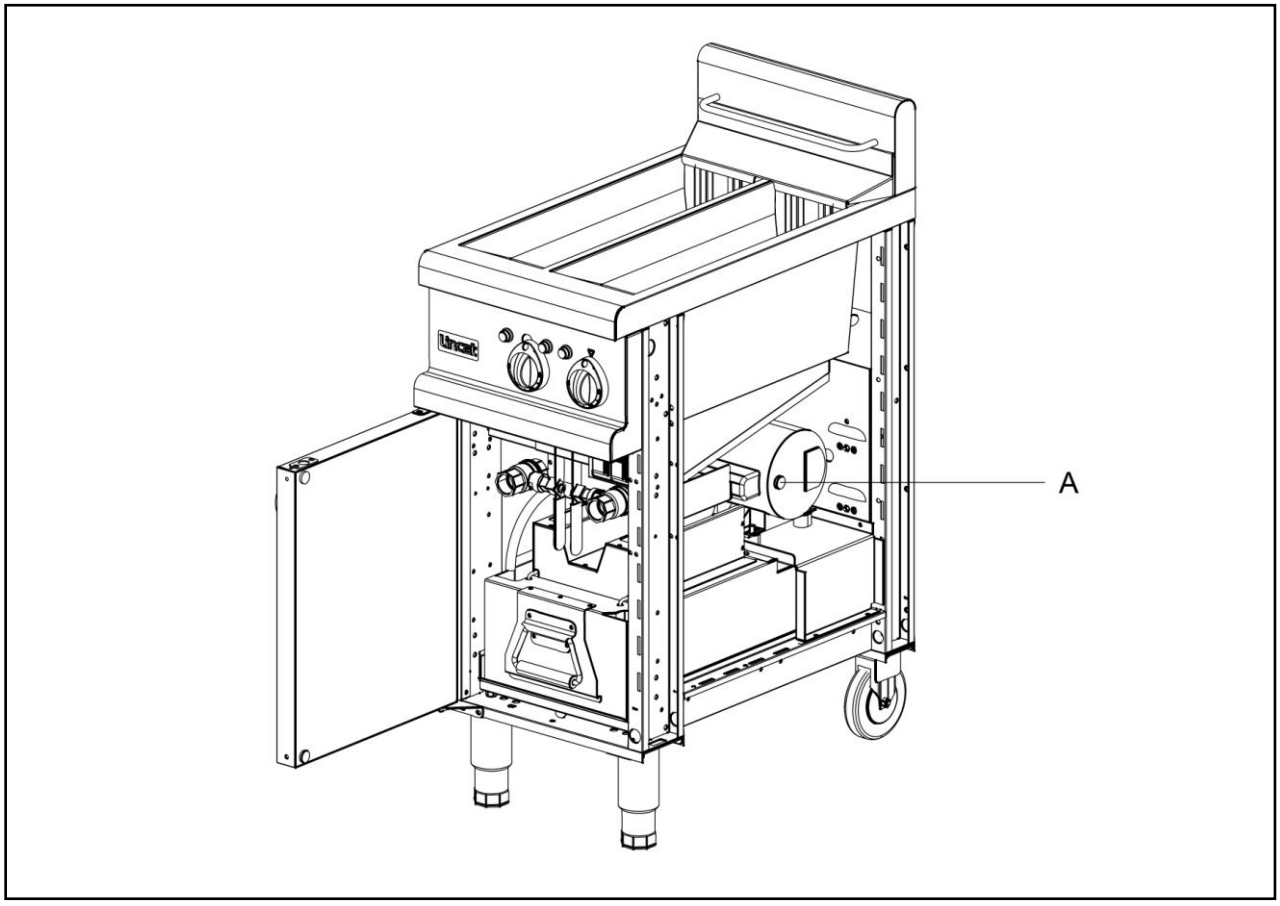


Fig 11

Thermal trip reset – Fig 11 A. NB Access through door - side only removed for clarity.

SPARE PARTS LIST

Part Number	Description	Used on
BA82	Basket	OE7108/F, OE7113/F
BA83	Basket	OE7105/F
CA109	Castor	
CA112	Braked castor	OE7108/F, OE7113/F
CA113	Un-braked castor	
CO215	Contactor	All
DR06	Drawer runner	
EL180	Element	OE7105/F
EL185		OE7108/F
EL220		OE7113/F
FB03	Filter bag	All
FP06	Filter pad holder	
HA77	Door handle	
HA78	Lid handle	
HO102	Element lifting hook	
KN146	Knob - lifting mechanism	
KN206	Knob - knurled	
KN225	Knob – control thermostat	All
LE14	Lens cover	
LE37	Leg	OE7105/F
NE39	Green neon	All
NE40	Amber neon	
OA7937	30 pack filter pads	
OP01	Pump/motor	
PS03	Pressure switch	
SW34	Mode switch	
SW35	Pump switch	
SW38	Safety cutout switch	
TH59	Control thermostat	OE7108/F
TH61	Safety thermostat	OE7105/F, OE7108/F
TH62	Control thermostat	OE7105/F
TH78	Safety thermostat	OE7113/F
TH79	Control thermostat	

ACCESSORIES

Part Number	Description	Used on
OA7937	Premium carbon filter pads	All
BA122	Half size basket	OE7113/F
BA83	Half size basket	OE7108/F, OE7105/F
OA7954	Splashguards	All

SERVICE INFORMATION

For help with the installation, maintenance and use of your **Lincat** equipment, please contact our service department:

☎ UK: 01522 875520

For non-UK customers, please contact your local Lincat dealer

All service work, other than routine cleaning should be carried out by one of our authorised service agents. We cannot accept responsibility for work carried out by other persons.

To ensure your service enquiry is handled as efficiently as possible, please tell us:

- Brief details of the problem
- Product code
- Type number
- Serial number

} All available on serial plate

Lincat reserve the right to carry out any work under warranty, given reasonable access to the appliance, during normal working hours, Monday to Friday, 08:30 to 17:00.

GUARANTEE

This unit carries a comprehensive UK mainland 2 year warranty. The guarantee is in addition to, and does not diminish your statutory or legal rights.

The guarantee does not cover:

- Accidental damage, misuse or use not in accordance with the manufacturer's instructions
- Consumable items (such as filters, glass, bulbs, slot toaster elements and door seals.)
- Damage due to incorrect installation, modification, unauthorised service work or damage due to scale, food debris build-up, etc.

The manufacturer disclaims any liability for incidental, or consequential damages.
Attendance is based on reasonable access to the appliance to allow the authorised technician to carry out the warranty work.

Service calls to equipment under warranty will be carried out in accordance with the conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the warranty. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on health and safety risk assessments, will be chargeable at the prevailing rate.